

# Operating instructions





## Safety Instructions

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### **Warning:**

Incorrect installation, adjustment, servicing, maintenance, cleaning, or unauthorized modifications to the appliance can result in damage, injury or death. Read the Operating Manual carefully before starting to use the appliance.

### **For your safety:**

Do not store or use any flammable gases or liquids near this appliance.

### **What to do in the event of danger or if you smell gas:**

- Shut the gas supply immediately
- Do not touch any electric control elements
- Make sure the area is well ventilated
- Avoid naked flames or sparking
- Use an external telephone to notify the appropriate gas supplier (if the gas supplier is unobtainable call the relevant fire station).

### **RESET GAS**

#### **„RESET“ (gas appliances only)**

If the burner function is faulty, „RESET GAS“ will light up on the display. After 15 sec. you will hear an acoustic signal. Press the „RESET GAS“ display to re-start the automatic ignition process. If the „RESET GAS“ display does not light up again after approx.. 15 sec. the flame is burning and the appliance is operational.

Please notify Customer Support if the display is still lit after repeated pressing!

# Dear Customer

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<b>Dealer</b>	<b>Installer</b>
	installed on: _____

We reserve the right to make technical changes in the interest of progress!

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## General Instructions / For Your Safety

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- Please take the time to read the following safety and operating instructions carefully.
- Keep this manual carefully so that it can always be consulted by anyone using the appliance.
- This appliance must only be used to cook food in catering establishments. Any other use is not intended and is therefore considered dangerous.
- Before using the unit for cooking make sure there are no cleaner or rinse aid tablet residues in the cooking cabinet.
- Remove any cleaner and rinse aid tablet residues and rinse thoroughly with hand shower.
- Cleaning and descaling agents together with the relevant accessories should be used only for the purpose described in this manual. Other usage is not intended and could be dangerous.
- Operate using hands only. Damage caused by the use of pointed, sharp or other objects will invalidate the guarantee.
- The appliance must only be used by trained operatives.
- It is vital that operatives be given regular safety instruction.
- We recommend that the operator gives your staff regular training to avoid the risk of accident or damage to the appliance.

### **Caution! Daily checks before switching on**

- **Lock air baffle top and bottom.**
- **Lock grid shelf or mobile oven rack properly in position in the cooking cabinet.**

### **General**

- The temperature of door glass, outer casing and add-ons may exceed 60 °C.
- Avoid having heat sources (e.g. grill plates, deep fryers etc.) near the appliance.
- Dry the cooking cabinet - leave the unit door slightly ajar during prolonged rest periods (e.g. overnight).
- If the unit is idle for prolonged periods, shut the water supply stop valve and turn off the appliance power supply (gas and electricity).
- The cooking cabinet light can go on and off several times after switching on or while the operating system is being loaded.
- Please use always a drip pan for collecting fat while grilling and roasting (e.g. chicken).

When setting up table-top units with the appliance manufacturer's original standard stand or base cabinet the maximum top rack working height is 1600 mm.

At the end of its service life, the unit must not be disposed of with the general waste and must not be placed in the recycling containers at local authority collection points.

We will be happy to help you with the disposal of your unit.



## General Instructions / For Your Safety

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**WARNING** – If containers are filled with liquid or contents which liquefy during cooking, do not use rack levels higher than those where the user can see into the slide-in containers. Warning sticker is enclosed with appliance.



**Warning!**

- **Caution! Hot vapour (risk of scalding)!**
- **Caution! Containers and grids are hot!**
- **Make sure the mobile oven rack is correctly locked in position!**
- **If mobile units and oven racks are not to be moved, then the parking brakes on the wheels must be applied.**

### Display indication

In order to avoid unnecessary power consumption, the intensity of indications is automatically reduced in 2 stages during routine operation.

After 10 minutes there is an initial reduction in indication intensity. After a further 10 minutes indication intensity is again reduced. As soon as you touch the display or open the cooking cabinet door indication intensity automatically returns to normal.

If your unit is switched on for more than 20 minutes and no operating mode or CleanJet® has been selected, the power-saving circuit is automatically activated and only the current time of day is shown on the display.

### Gas appliances only

- If your appliance is installed under an extractor hood, this must be switched on when the appliance is in use.
- If your appliance is connected to a chimney, the flue duct must be cleaned in compliance with specific regional regulations. Contact your installer
- Do not put objects on your appliance exhaust pipes.
- The appliance must only be used in still conditions.



## General Instructions / For Your Safety

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### Loading/removal

Open appliance door slowly.

When it is opened heating and fan wheel shut down automatically.

The integral fan wheel brake is activated. The fan wheel keeps running for a brief period only. Do not touch the fan wheel.

Do not insert containers or grids until the grid shelf has been properly secured and the mobile oven rack has been pushed up to the stop and locked in place.

Only use genuine heatproof accessories made by the appliance manufacturer.

### Note:

The cooking cabinet door has a slam function. The floor unit door is only sealed shut when the door handle is in a vertical position.

### Appliances with grid shelves (6x1/1 GN, 6x2/1 GN, 10x1/1 GN, 10x2/1 GN)

#### Removal

Slightly raise grid shelf and lift out of front catch. Swivel grid shelf to middle of cooking cabinet.

Press grid shelf upwards, lift from fixings. Slot into place in reverse order.



### Mobile oven rack

#### Working with mobile oven racks, mobile plate racks and transport trolleys for table-top units (option)

- Remove grid shelf
- Lay run-in rail on appliance floor and engage.



- Make sure the unit is adjusted and levelled to the exact height of the transport trolley.
- Push mobile oven rack or plate rack in
- Push mobile oven rack or plate rack up to the stop and lock into place.
- Transport trolley must be properly fixed to appliance using the holder.
- Disengage mobile oven rack or plate rack and pull out.
- When transporting the mobile oven rack or plate rack on the trolley, make sure trolley is engaged in the transport safety catch.
- Cover and secure containers with liquids to avoid risk of scalding from liquid slopping over.





# General Instructions / For Your Safety

## Working with mobile plate racks

Please always insert core temperature probe into ceramic tube.



### Warning!

**Before the mobile plate rack is removed the core temperature probe must be removed and placed in the holding position on the run-in rail.**



### Warning!

- **Shut the GN container locks on the mobile oven rack!**
- **Mobile oven racks, mobile plate racks, transport trolleys and appliances on casters can tip over when being moved over an inclined plane or threshold.**

Appliance size	Max. load sizes
6x1/1 GN	30 kg (max. 15 kg per rack)
10x1/1 GN	45 kg (max. 15 kg per rack)
20x2/1 GN	90 kg (max. 15 kg per rack)

6x2/1 GN	60 kg (max. 30 kg per rack)
10x2/1 GN	90 kg (max. 30 kg per rack)
20x2/1 GN	180 kg (max. 30 kg per rack)

## Low water



This may appear on the display when you switch on. It means that the steam generator is not yet filled with water. When it is full the display goes out automatically.

If the display does not go out, check that the water valve is open and the strainer at the water supply (solenoid valve) is unblocked.

## Ambient temperatures

If ambient temperatures drop below +5 °C make sure the cooking cabinet is heated to room temperature (> + 5 °C) before starting to use it.

## Core temperature probe

- The core temperature probe and core temperature probe positioning aid may be hot – use oven gloves.
- Cool core temperature probe with hand shower before use.
- Do not let core temperature probe hang out of cooking cabinet.
- Remove core temperature probe from food before removing a load.
- Always insert the core temperature probe fully into the holder provided – damage risk.



## General Instructions / For Your Safety

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### Cool Down

Use the „Cool Down“ function to cool the cooking cabinet .



#### Warning!

- **During „Cool Down“ the fan wheel runs when the door is open!**
- **Do not switch on „Cool Down“ function unless air baffle is correctly locked.**
- **Do not touch the fan wheel.**
- **Appliance must not be cooled with cold water.**

### Hand shower

- To use pull hand shower out at least 20 cm.
- Hand shower has no lock-in position. The hose may be damaged if the hand shower is tugged beyond the available max. hose length.
- Press hand shower control button to select 2 jet strengths.
- Hand shower retracts automatically.
- Make sure hand shower hose is fully rewound after use.
- Do not pull hand shower out beyond the end mark.



#### Warning!

- **Hand shower and hand shower water may be hot!**



# General Instructions / For Your Safety

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## Maintenance

- Inspection, maintenance and repair work must only be carried out by trained technicians.
- The unit must be switched off at the mains when cleaning (except CleanJet® cleaning), carrying out inspection, maintenance or repair work.
- If the appliance is installed on casters, freedom of movement must be restricted so that energy, water and drainage pipes cannot be damaged when the unit is moved. If the unit is moved, make sure that energy, water and drainage pipes are correctly disconnected. If the unit is returned to its original position, make sure that the retention device, energy, water and drainage pipes are correctly fitted.

## Descaling

- Note that the steam generator must be descaled as required (see Descaling chapter).



### Warning!

- **The process described involves working with an aggressive chemical fluid – danger of corrosive burns!**
- **To prevent damage to health it is vital that you use:  
protective clothing,  
safety goggles,  
protective gloves,  
face mask.**

## Servicing

- Your appliance should be serviced by an authorised service partner at least once a year to ensure that it remains in perfect working order.



### Danger!

- **High Voltage!**
- **Switch the appliance off at the mains before opening service doors or working on live components.**



## Daily cleaning and care

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### Warning!

- **Your unit must be cleaned every day to maintain the high quality of the stainless steel, for hygiene reasons and to prevent faults occurring. To do this, follow the instructions in the „CleanJet® functions“ or „Manual cleaning“ sections.**
- **To avoid corrosion in the cooking cabinet, your unit must be cleaned every day, even if it is only operated in “Moist Heat” (steaming) mode.**
- Dry the cooking cabinet - leave the unit's door slightly ajar if it is going to be idle for any length of time (e.g. overnight).
- Apply vegetable oil or grease to the inside of the cooking cabinet at regular intervals (every 2 weeks or so) to prevent corrosion.
- Before you start the CleanJet® programme, make sure that the grid shelves or mobile oven rack are inserted into the cooking cabinet correctly.
- Do not use a high pressure cleaner to clean the unit.
- Do not treat the unit with acids or expose to acid fumes – this will damage the passivated coating of the nickel-chromium steel and the units might discolour.
- Follow the instructions on the cleaner pack.
- Never put Cleaner and Rinse Aid tablets in the hot cooking cabinet (>60 °C). The rinse aid film will not detach, which will lead to faults.
- For the cleaning procedure, see the „CleanJet®“ or „Manual Cleaning „ section.
- Only use cleaning agents made by the unit's manufacturer. Cleaning agents from other manufacturers may cause damage and invalidate the warranty.
- Do not use scouring products or scratchy cleaning agents.

- Daily cleaning of the cooking cabinet seal with a non-abrasive cleaning agent will extend the service life.
- Remove and clean the incoming air filter once per month (see Maintenance).



### Warning!

- **If the unit is not cleaned or is not cleaned well enough, deposits of grease or food residues in the cooking cabinet may catch fire.**
- **Wear the correct protective clothing, gloves, goggles and mask.**
- **Do not store cleaner and rinse aid tablets in the unit.**

# Features

- ① **Appliance serial number**  
(visible only when door open)
- ② **Draft diverter**  
(gas appliances only, optional)
- ③ **Interior lighting**
- ④ **Appliance door with double glass panel**
- ⑤ **Door handle**  
Table-top units:  
one-handed operation with slam function  
Floor units:  
(One-handed operation)
- ⑥ **Unlocking device to open double glass door panel** (inside)
- ⑦ **Integral and self-draining door drip pan** (inside)
- ⑧ **Drip collector connected directly to appliance drain**
- ⑨ **Appliance feet**  
(height adjustable)
- ⑩ **Unit data plate**  
(with all important data such as power input, gas type, voltage, phase number and frequency, as well as appliance model and appliance serial number, see also Functions/Settings/ Mod. e, Option number)
- ⑪ **Control panel**
- ⑫ **Protective cover for electrical installation area**
- ⑬ **Central dial**
- ⑭ **Hand shower**  
(with automatic rewind)
- ⑮ **Run-in guide**  
(floor models)
- ⑯ **Air filter**  
(installation area ventilation)

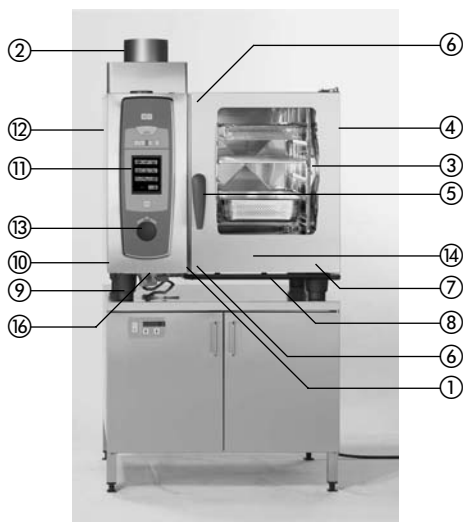
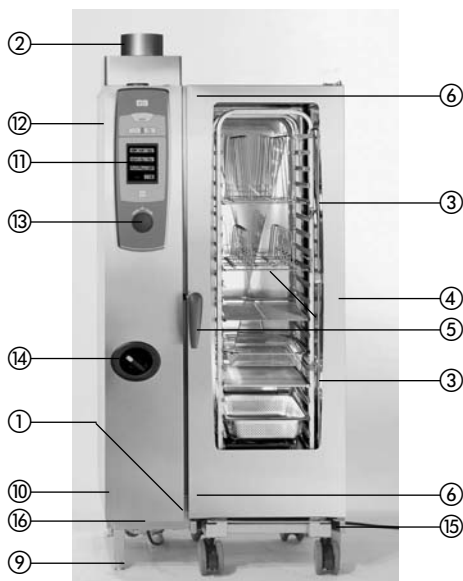


Table top unit 6 x 1/1 GN, identical for 6 x 2/1 GN, 10 x 1/1 GN and 10 x 2/1 GN.



Floor unit 20 x 1/1 GN, identical for 20 x 2/1 GN.

## SelfCooking Control®- Mode



After switching on or operating the SelfCooking Control® button you enter **SelfCooking Control® Mode**.

See chapter on SelfCooking Control® Mode for description.

## Combi-Steamer-Mode



By operating the Moist Heat, Dry Heat or Combination Moist Heat and Dry Heat button you enter **Combi-Steamer-Mode**.

See chapter on Combi-Steamer Mode for description.

## Programming-Mode



By operating the „Prog“ button you enter **Programming-Mode**.

See Programming Mode chapter for description.

## General User Instructions

Your unit has a "touch screen". You can enter data on your unit just by touching it lightly with your finger.

### Selecting a function

Examples:



**Press button**

Short beep and flashing red light confirms button has been pressed.

Active button is surrounded by flashing red frame.



The central dial can be used to enter data while the button is flashing.

### Confirmation of data input



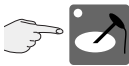
takes place automatically after 4 seconds.

or



press (Push Function) on central dial

or



press any button.

### Preheat display



The status of the preheating temperature is displayed in red and blue.

### Central dial



You can enter your desired values by rotating the central dial.



**Push Function**

Entries can be confirmed by pressing the central dial.

### End of cooking process



The end of a cooking process is indicated by the flashing SelfCooking Control® button. Cooking processes can be interrupted by pressing the SelfCooking Control® button (4 seconds)

### Unit too hot



If the cooking cabinet is hotter than the temperature set, the button for the mode selected will flash (e.g. Dry Heat).

(See „Cool Down“ chapter for cooking cabinet cooling).

### Help Function



**This will give you handy tips on everyday use** (see also Help Function chapter)



## SelfCooking Control® Mode



On/Off switch



SelfCooking Control®

### 9 Modes:



Large roasts



Pan fries



Poultry



Fish



Side dishes



Potato products



Egg dishes/desserts



Bakery products



Finishing®



Function button



Programming Mode button



Central dial  
with Push Function











# SelfCooking Control® Mode – Controls

The 9 SelfCooking Control® modes (Roasts, pan fries, poultry, fish, side dishes, potato products, egg dishes/desserts, baked products, Finishing®) automatically detect product-specific requirements, the size of the food to be cooked and the load size. Cooking time, temperature and the ideal cooking cabinet climate are continuously adjusted to achieve the result you want. The remaining cooking time is displayed.

Examples and useful hints on how to cook your products like child’s play can be found in the user manual.

-  **Select size**
-  **Food thickness**
-  **Gratinee**
-  **Crisping**
-  **Proofing volume**
-  **Smooth baking**
-  **Time settings**
-  **Delta-T cooking**
-  **Change air speed**

## Key to the pictograms

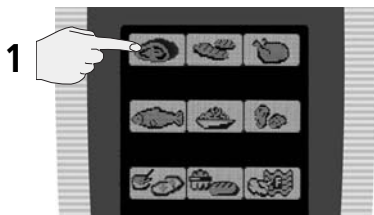
-  **Searing temperature**
-  **Core temperature/cooking level**
-  **Core temperature/cooking level**
-  **Core temperature/cooking level**
-  **Core temperature/cooking level**
-  **Cooking level**
-  **Browning**
-  **ClimaPlus Control®**



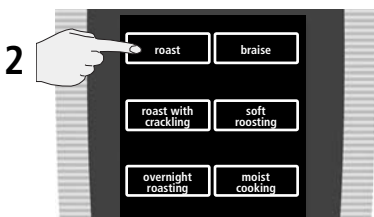
# SelfCooking Control® Mode – Operation

We would like to explain the operation by giving you 5 examples. Many more useful tips how to prepare your food really easily can be found in your Unit Cookbook, or simply follow the user prompts on the display.

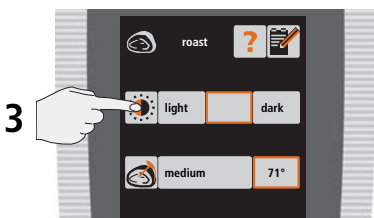
## Example 1: Veal roast



Select Large Joint



Select preparation e.g. roast – that's it!  
The unit right away works with preset, factory-tested settings.



Or you have the option of making individual changes to the level of browning and cooking.

After preheating you can change the default settings as desired within the first 60 seconds.

The unit preheats automatically – the display shows:

**preheat**

As soon as the preheat temperature is reached the display shows

**Load**



Please note that the core temperature probe must be inserted when requested!

If the core temperature probe is not inserted or incorrectly inserted (see chapter on Working with Core Temperature Probe) the buzzer sounds and you see an appropriate message on the display:



The cooking process continues once the probe position has been corrected.

### Note:



You can store your entries under an individual name (see Programming chapter)



## SelfCooking Control® Mode – Operation

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### Note:

The required total cooking time is displayed when the cooking time has elapsed and the cooking cabinet door is opened.

You can cook different-sized roasts at the same time. To do this, first insert the core temperature probe into the smallest joint. The buzzer will sound when the smallest joint is ready. Please remove the finished joint and insert the CT probe into the next largest joint. Then close the cooking cabinet door.

The display changes to:



Press the arrow button – the cooking process resumes automatically. This procedure can be repeated any number of times.

### Discontinuing an operation in SelfCooking Control® Mode



An operation in SelfCooking Control® Mode may be discontinued while the display shows the „back“ symbol. As soon as the „back“ symbol goes out the only way of halting the process is by switching the appliance off.

### or

After the door has been open for some time

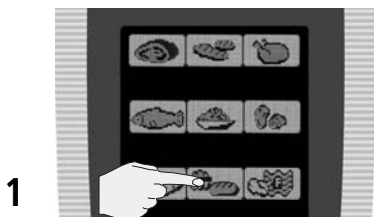


appears again so that the cooking process can be deselected.



# SelfCooking Control® Mode – Operation

## Example 2: Muffins



Select „Bakery Products“ mode



Select „baking“ – that’s it!

The unit right away works with preset, factory-tested settings.



Alternatively, you have the option of making individual changes to the degree of browning.

After preheating you can change the default settings as desired within the first 60 seconds.

Unit preheats automatically – display shows:

**preheat**

As soon as the preheat temperature is reached display shows

**Load**



Please use the positioning aid.



Please note that the core temperature probe must be inserted when requested!

If the core temperature probe is not inserted or incorrectly inserted (see chapter on Working with Core Temperature Probe) the buzzer sounds and you see an appropriate message on the display:



The cooking process continues once the probe position has been corrected.

### Note:



You can store your entries under an individual name (see Programming chapter)



## SelfCooking Control® Mode – Operation

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### Note:

The requisite cooking time is displayed once the cooking time is up and the cooking cabinet doors have been opened.

### Discontinuing an operation in SelfCooking Control® Mode



An operation in SelfCooking Control® Mode may be discontinued while the display shows the „back“ symbol. As soon as the „back“ symbol goes out the only way of halting the process is by switching the appliance off,

### or

After the door has been open for some time



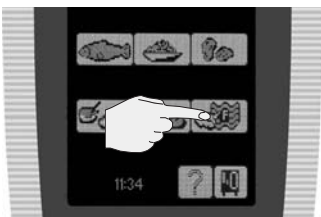
appears again so that the cooking process can be deselected.



# SelfCooking Control® Mode – Operation

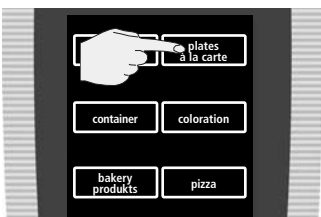
## Example 3: „Finishing® – à la carte”

1



Select „Finishing®” mode

2



Select „plates à la carte” – that’s it!  
The unit right away works with preset, factory-tested settings.

3



Or you can change the desired cabinet climate, e.g. „dry” or „moist”.

Unit preheats automatically – display shows:

**preheat**

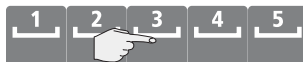
As soon as the preheat temperature is reached display shows

**Load**

## LevelControl®

LevelControl® is automatically activated for Finishing® plated à la carte”, “Finishing® container” and “Steam vegetables”.

4



Select level loaded (e.g. level 3)



You can repeat this procedure as often as you like for any rack.

The time runs when the cooking cabinet door is closed. As soon as you open the cooking cabinet door the time is stopped.

### Note:



You can store your entries under an individual name (see Programming chapter)

# SelfCooking Control® Mode – Operation

## „LevelControl®“

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With Level Control® you can enter an individual time for each of your appliance racks and have it displayed. That way you can always see exactly when each rack is ready. A buzzer sounds and the indicated level flashes as soon as the preset time for the relevant rack is up. Once the cabinet doors have been opened and shut the level is free again and can be reloaded.

Select the loaded level for which you want to change the cooking time (e.g. level 3)





# SelfCooking Control® Mode – Operation

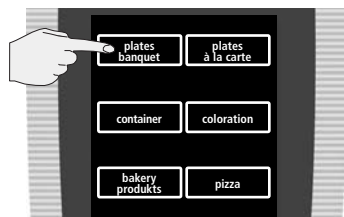
## Example 4: „Finishing® – Banquet“

1



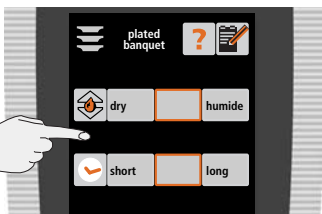
Select „Finishing®“ mode

2



Select „plated banquet „ – that’s it!  
The unit right away works with preset, factory-tested settings.

3



Or you can change the desired Finishing climate e.g. „dry“ or „moist“.

The preset time may be changed if required.

Unit preheats automatically – display shows:

**preheat**

As soon as the preheat temperature is reached display shows:

**Load**



Please note that the core temperature probe must be inserted in the ceramic tube on the mobile plate rack when requested!



An arrow button appears on the display at the end of the Finishing® time. You can press the button to start another load.

**The cooking cabinet is cooled for the next Finishing® process and the display changes to:**

**cooling**

The status is displayed in red and blue.

**Note:**



You can store your entries under an individual name (see Programming chapter)

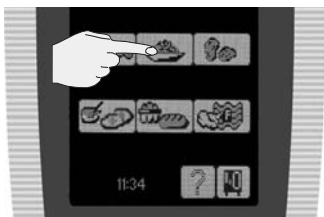


# SelfCooking Control® Mode – Operation



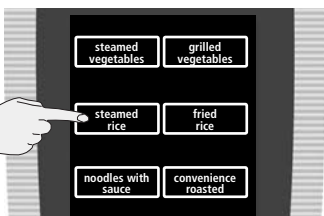
## Example 5: Rice

1



Select Side Dishes

2



Select „steamed rice“ – that’s it!

The unit right away works with preset, factory-tested settings.

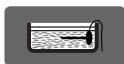
3



Or you have the option of making individual changes to the time.

If desired the default settings can be changed within the first 60 seconds.

**load**



Please note that the core temperature probe must be inserted into the container of rice when requested!

If the core temperature probe is not inserted or incorrectly inserted (see chapter on working with Core Temperature Probe) the buzzer sounds and you see an appropriate message on the display:



The cooking process continues once the probe position has been corrected.

### Note:



You can store your entries under an individual name (see Programming chapter)

### Note:

The requisite cooking time is displayed once the cooking time is up and the cooking cabinet doors have been opened.

### Discontinuing an operation in SelfCooking Control® Mode



An operation in SelfCooking Control® Mode may be discontinued while the display shows the „back“ symbol. As soon as the „back“ symbol goes out the only way of halting the process is by switching the appliance off,

### or

After the door has been open for some time



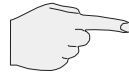
appears again so that the cooking process can be deselected.



## Combi-Steamer-Mode



All **Combi-Steamer functions** are available in Combi-Steamer Mode.



You enter Combi-Steamer Mode by operating the Moist Heat, Dry Heat or Combination Moist Heat and Dry Heat button.

# Combi-Steamer Mode – Controls



On/Off switch

## 3 operating modes:



„Moist Heat“ button



„Dry Heat“ button



Combination of

Dry and Moist Heat



70%

Clima window



Cooking cabinet temperature



Time



Core temperature



Humidification



Air speed



Cool Down



Function button



PROG

Programming Mode button



Central dial

with Push In function

## Request current cooking data



Hold down temperature button (2 sec.)

### The following values are displayed:

- current cooking cabinet humidity
- current cooking cabinet temperature
- time elapsed (cooking time)
- current core temperature



## Combi-Steamer Mode – Moist Heat

The fresh steam generator generates hygienic fresh steam.











Cooking cabinet temperature can be set to between **30 °C and 130 °C**.

Optional functions, e.g. air speed (excepting CleanJet®, Descale and Cool Down), may be incorporated.





### Cooking methods:

Steaming, stewing, blanching, simmering, soaking, vacuum cooking, thawing, preserving

**Example setting range between 30 °C and 130 °C**

- 1  
- 2   **100°C**
- 3  
- 4   **0:33**
- 5  

**or work with  
core temperature probe**

- 4   **76°C**      **19°C**
- 5  

(see chapter on Working with Core Temperature Probe).

# Combi-Steamer Mode – Dry Heat



Powerful heating elements heat the dry air. Cooking cabinet temperature can be set to between **30 °C and 300 °C**

Cooking cabinet humidity can be defined (see chapter on ClimaPlus Control®).
















## Cooking methods:

Baking, roasting, grilling, deep-frying, gratinating, glazing



Optional functions, e.g. air speed (excepting CleanJet®, Descale and Cool Down), may be incorporated.

## Note:



During continuous operation the cooking cabinet temperature is automatically reduced from 300 °C to 270 °C after 60 minutes.

- 1  
- 2    70%
- 3  
- 4   160°C
- 5  
- 6   0:33
- 7  

## or work with core temperature probe

- 6  

76°C	19°C
------	------

  
Desired      Actual
- 7  

(see chapter on Working with Core Temperature Probe).



## Combi-Steamer Mode – Combination of Moist Heat + Dry Heat

„Moist Heat“ and „Dry Heat“ cooking modes are combined. This combination creates a hot humid cabinet climate for especially intensive cooking.

Cooking cabinet humidity can be defined (see chapter on ClimaPlus Control®).

Cabinet temperature can be set to between **30 °C** and **300 °C**.

### Garungsarten:

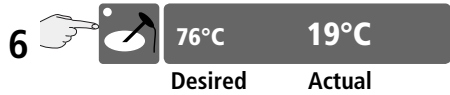
Braten, Backen, Finishing®.



Press both buttons simultaneously.



### or work with core temperature probe



(see chapter on Working with Core Temperature Probe).

All optional functions, e.g. air speed (excepting CleanJet®, Descale and Cool Down), may be incorporated.

### Note:

During continuous operation the cooking cabinet temperature is automatically reduced from 300 °C to 270 °C after 60 minutes.



# Combi-Steamer-Mode – ClimaPlus Control®

ClimaPlus Control® measures and regulates the humidity in the cooking cabinet to within one percent. You can set the exact product-specific climate for each food in the clima window.



## Moist Heat

ClimaPlus Control® is factory-set to 100 % humidity.



## Dry Heat

ClimaPlus Control® allows cooking cabinet humidity to be defined.

**Red bars** and associated percentages show the max. permissible moisture level in the cooking cabinet. **The more red** visible on the display, the drier the cabinet atmosphere and the lower the humidity level.



## Dry Heat + Moist Heat

**The more blue** visible in the clima window, **the moister** the cabinet atmosphere and the higher the humidity level.

**The more red** visible in the clima window, **the drier** the cabinet atmosphere and the lower the humidity level.

While cooking is taking place you can see what ClimaPlus Control® is doing:



Illuminated up arrow – moisture entering cooking cabinet.



Illuminated down arrow – moisture leaving cooking cabinet.



The exact humidity level is shown as a percentage (e.g. 70%).

## Combi-Steamer-Mode – Time settings, Continuous operation, Preheat

---

### Timer



### Continuous operation



Press clock symbol and hold button down until „Continuous“ appears on the display.

or



Rotate central dial to the left until „Continuous“ appears.

### Manual Preheat



Rotate central dial to the left. First „Continuous“ appears, then „Preheat“.

### Real-time setting

(see chapter on Appliance Settings).

### Start-time setting

(see chapter on Appliance Settings).

### Change to min/sec or h/min

(see chapter on Appliance Settings)



# Combi-Steamer-Mode – Working with the Core Temperature Probe



The cooking process is regulated by a 6-point core temperature measurement in the food.

Clean core temperature probe prior to use and cool with hand shower.

Insert the core temperature probe into the thickest part at an **angle of 30-45 degrees**, so that the tip of the probe is in the centre of the food to be cooked.



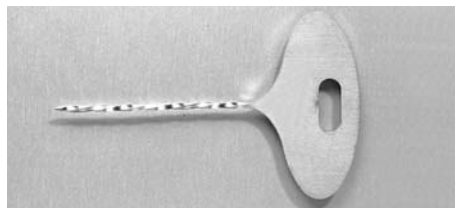
1			
2			160°C
3			
4			76°C      19°C
		Desired	Actual
5			

Timer disabled.

When the preselected core temperature is reached a buzzer sounds and the cooking process is complete.

## Using the core temperature probe on frozen food

With the drill bit provided drill a hole in the thickest part of the food to be cooked. To do this, place the food on a firm support. Protect your arms and hands!



## Working with the core temperature probe positioning aid

Use the core temperature probe positioning aid if the core temperature probe could fall out of the food, for instance if the food to be cooked is of a soft consistency or not very thick.



### Warning!

- The core temperature probe and positioning aid may be hot – wear oven gloves.
- Do not let core temperature probe hang out of cooking cabinet.
- Remove core temperature probe from the food before removing a load.



# Combi-Steamer Mode – Humidification, air speed



## Humidification

A powerful jet atomises bursts of water and distributes it throughout the cooking cabinet.

Humidification creates ideal rising conditions and gives bakery products an attractive glossy finish.

**Can be selected with Dry Heat or Combination Moist Heat and Dry Heat.**



### Humidification period:

Humidification is limited to 2 seconds. Press the button again to humidify for a further 2 seconds.

### Temperature range

30 °C to 260 °C cooking cabinet temperature.

### Humidifying in a program

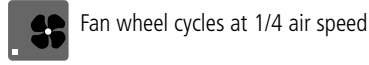
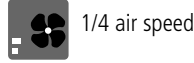
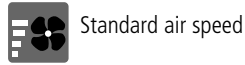
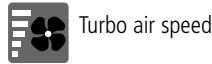
The additional „Humidification“ function can be programmed in all program steps with Dry Heat or Combination Moist and Dry Heat.



## Air speed

5 air speeds are available. The appliance operates at a standard air speed factory setting.

**Can be selected for any cooking medium.**





## Combi-Steamer Mode – Cool Down

You have been operating your appliance at high cooking cabinet temperature and now want to continue working at low cabinet temperature. „Cool Down“ Function lets you cool the cabinet quickly and gently.



deselect mode

2 close door



open door

4 open door

COOL DOWN

133°C

Display shows current cooking cabinet temperature.



You can select various air speeds.  
Maximum „Cool Down“ time is limited to 6 minutes.



### Warning!

- During „Cool Down“ the fan wheel does not switch off when the door is opened.
- Do not switch on „Cool Down“ function unless air baffle is correctly locked.
- Do not touch the fan wheel.
- The appliance must not be cooled with cold water.

### Note:

Before selecting optional „Cool Down“ function – close doors.

The „Cool Down“ function is not programmable.

## Programming Mode – Controls

It takes no time at all to create your own cooking programs in Programming Mode using the easy-to-understand control concept.



Select program

Clean

Program name

new

New program

Level Control

New LevelControl® program

copy

Copy program

change

Change program

delete

Delete program



Function button

### Cooking programs display:

 Test

SelfCooking cooking process

 Test

LevelControl® cooking program

Test

Manual cooking program

# Programming Mode

## “Programming SelfCooking Mode”



















PROG

### Programming SelfCooking Mode

You can copy or adapt the 9 operating modes (Roasts, Grills, Poultry, Fish, Side Dishes, Potato Products, Egg Dishes/Desserts, Baked Products, Finishing®) to meet your individual requirements and store them under a new name.

#### Examples:

You could rename “Roasts” and save it under the new name of “Veal roast” with your individual settings, e.g. “Light browning” and “Well done”.

-  
-  
-  
-  
-  
-  
-  
-  
-  

Enter desired program names, dial letter with central dial and press central dial to select.

Program stored.

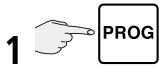
#### Note:

Or you can put steps 5-9 in front of steps 2-4 Manual Programming Mode

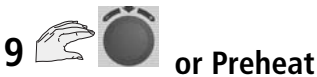


# Programming Mode – “Programming - Combi-Steamer Mode”

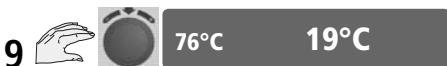
## Programming Manual-Mode



Enter desired program name.  
Dial letter with central dial and press central dial to select.



or Work with  
core temperature probe



All optional functions, e.g. fan wheel (excepting CleanJet®, Descale and Cool Down), may be incorporated.



You can store your program, add extra program steps, or end programming.

or



For extra program steps see Section 6-9.



**Note:**

An acoustic signal can be keyed in after each cooking step.



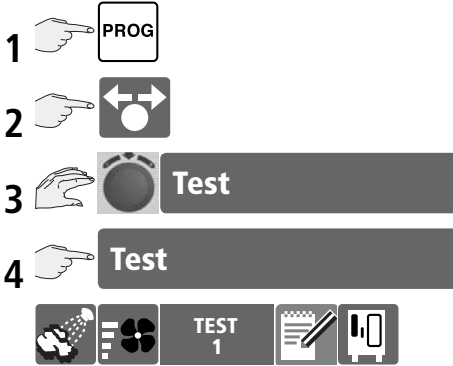
For example, the display shows:



# Programming-Mode "Start, check, change program"

## Start program

e.g. „Test“ Program



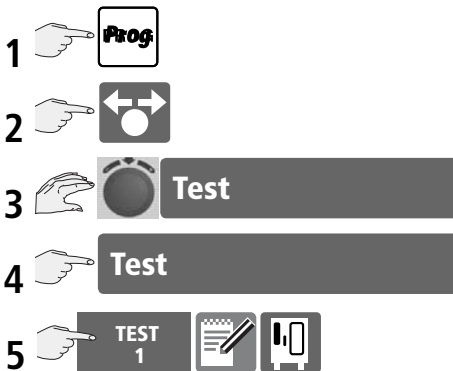
During program execution the program name and program step appear on the display.

### Note:

You can adjust the settings (ClimaPlus Control® temperature, time, etc.) as required while a program is running.

## Test program steps

e.g. „Test“ program



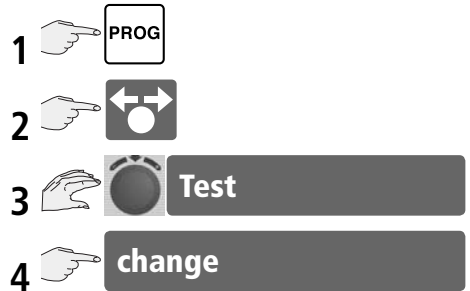
Program step 1



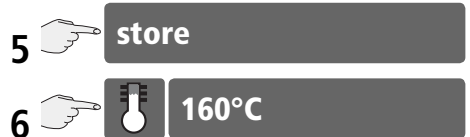
Program step 2

## Change program

e.g. „Test“ program



Name can be changed as required.



e.g. cooking cabinet temperature



Your changes are stored.



# Programming-Mode – “Delete, copy programm”

## Delete individual programs

e.g. „Test“ program

- 1
- 2
- 3
- 4
- 5

## Delete all programs

- 1
- 2
- 3
- 4

Briefly press key 1x, a red frame flashes.

Hold key down until the background changes from red to blue.

The deletion process is represented by a moving arrow.

### Note:

After deletion the unit starts automatically.

## Copy program

e.g. „Test“ program

- 1
- 2
- 3
- 4
- 5

Name can be changed as required.

If the program name is not changed the

appliance allocates a consecutive index number.

- 6



# Programming-Mode – „LevelControl®“

With Level Control® you can enter an individual time for each of your appliance racks and have it displayed. That way you can always see exactly when each rack is ready. The buzzer sounds and the indicated level flashes as soon as the preset time for the relevant rack is up. Once the cabinet doors have been opened and shut the level is free again and can be reloaded.

**Note:**

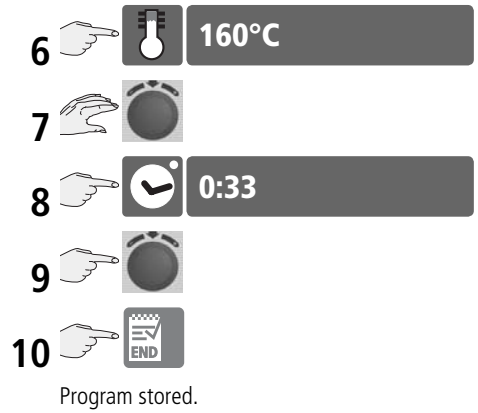
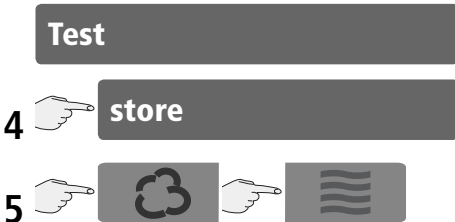
Please note that the products must always be cooked with the same cooking parameters (climate, cooking cabinet temperature, air speed, etc.).

e.g. „Test“ program



Enter desired program name.  
Dial desired letter with central dial and press central dial to select.

e.g. „Test“ program



All optional functions, e.g. air speed (excepting CleanJet®, Descale, Cool Down), may be incorporated.

**Note:**

In Level Control® a maximum of 1 cooking step can be entered (plus „Preheat“, if necessary).

The „Level Control®“ function cannot be used for SelfCooking modes.










**Note:**

A sticker for labelling the levels is included in the unit scope of supply. Stickers should only be affixed outside the cooking cabinet.

# Programming-Mode – “LevelControl®”

## „Start“ Level Control® Program

e.g. „Test“ program





- 1  
- 2  
- 3   
- 4  

The unit preheats automatically – the display shows:

**preheat**

### Note:

LevelControl® is automatically activated for “Finishing® plated à la carte”, “Finishing® container” and “Steam vegetables”.

- 5   
- 

Select level loaded (e.g. level 3)



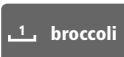


You can repeat this procedure as often as you like for any rack.

The time runs when the cooking cabinet door is closed. The time is stopped as soon as you open the cooking cabinet door. As soon as the preset time for the relevant rack has elapsed, the buzzer sounds and the indicated level flashes. After the cabinet door has been opened and closed, the level is free again and can be reloaded.

## 3 LevelControl® programs







You can activate up to 3 LevelControl® programs with different cooking times (e.g. broccoli 15 min., spinach 8 min., tomatoes 2 min.)

**This is subject to the operating mode, climate, cooking cabinet temperature and air speed being identical.**

- 5   
- 

## Changing the cooking time

Select the loaded level for which you want to change the cooking time (e.g. level 3)

- 1  
  - 2   
- 

### Note:

The display is factory-set to **minutes:seconds**.

## Reset the time / program

Hold down the selected button for 5 seconds to reset the time or program. It can then be reassigned.

### Resetting the LevelControl® time









- 1   

### Resetting the LevelControl® program

- 1   

# Programming-Mode – “Program Lock”

## Setting Program Lock:

- 1  
- 2  
- 3  
- 4  

New programs cannot be created when „Program Lock“ is set. You can use existing programs, but not change, copy or delete them.

or

- 4  

Only cooking programs can be used. Manual operation is not possible.



  


  


- 5  









Enter password  
Use central dial to dial desired letter or number and press central dial to select.

**Default password „12345“**

 Program lock active

 Program lock inactive

## Change password

- 1  
- 2  
- 3  
- 4  


- 5  

Enter password:  
Use central dial to dial desired letter or number and press central dial to select.

- 6 

- 7   

Enter password:  
Use central dial to dial desired letter or number and press central dial to select.

- 8 

- 9   

Enter password:  
Use central dial to dial desired letter or number and press central dial to select.



# CleanJet®

CleanJet® is the automatic cleaning system for cleaning the cooking cabinet.



### Attention:

**For hygiene reasons and to prevent malfunctions it is essential to clean the unit every day. Please note that your unit must be cleaned every day at the close of work, even if it is only operated in Moist Heat mode.**

With 6 cleaning steps, it can be adjusted to suit the individual degree of soiling.

### Note:

The cleaning steps are described on the following pages.



### Caution!

- Always wear gloves when handling Cleaner and Rinse Aid tablets – danger of corrosive burns!
- Never open the cooking cabinet door while the cleaning process is under way – chemical cleaner and hot vapour may escape – danger of scalding!
- If the unit is not cleaned or is not cleaned well enough, deposits of grease or food residues in the cooking cabinet may catch fire.
- Use only the appliance manufacturer's Cleaner and Rinse Aid tablets. The use of other chemical cleaners may damage the appliance. Manufacturer will not be held liable for damages caused as a result!
- Putting in too much cleaner can cause foaming.
- Never put tablets in the hot cooking cabinet (>60 °C). The rinse aid film will not detach, which will lead to faults.

**1** Deselect cooking programmes or control mode.

### Note:

For safety reasons CleanJet® can only be selected when cooking process is deselected.

Follow the user prompt:



**2**

### Note:

If the cabinet temperature exceeds 75 °C at the start of a CleanJet® program, the following message is displayed:

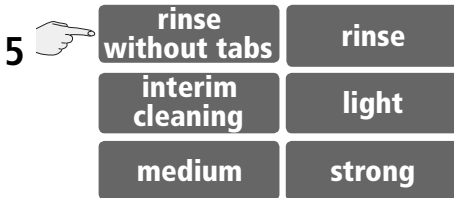
**unit to hot**

**open door**



Please cool cabinet with „Cool Down“.

When your unit has cooled, „Cool Down“ switches off automatically and you can continue cleaning:



Select the desired cleaning step, depending on how soiled the cabinet is.



**open door**

**remove containers**

You are asked to open the door and remove the container.

Stainless steel grids, CombiFry® and Super-Spike poultry grids can stay in the cabinet during cleaning.



**Rinse aid (blue)**



**Cleaner (red)**

**Note:**

When using softened water the recommended amount of cleaner tablets can be reduced by up to 50%.

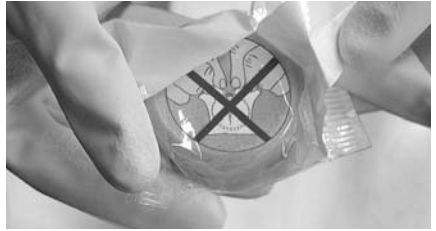
If foaming does occur, even though the amount is correct, then the number of detergent tablets should be reduced.

- 6** When requested please place the indicated number of appliance manufacturer's tablets into the recess in the air baffle – at the left of the cabinet. To do this swing the hinging rack to the side and remove the mobile oven rack. Follow the chemical cleaner handling instructions on the next page.

**Note:**

The number of Cleaner and Rinse Aid tablets will vary, depending on the degree of soiling and size of the unit.

**7**



**Rinse Aid tablet (blue): Remove outer protective foil only. Do not damage the transparent protective film!**

**8**



Place Rinse Aid tablet (blue) with transparent protective film into the recess in the air baffle – at the left of the cabinet.

**9**



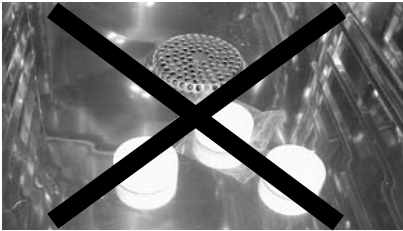
Cleaner tablet (white): remove protective foil.



10



Place Cleaner tablet (white) on top of Rinse Aid tablet (blue).



**Caution!**

- Do not place Cleaner and Rinse Aid tablets in the cooking cabinet!
- Before the start of CleanJet® cleaning the hinging racks or mobile plate rack must be inserted in the cooking cabinet as instructed.

11

Close unit door.

12



**Start**

**CleanJet medium**

**0:43**

The cleaning time is displayed.



**do not open door**

The buzzer sounds for 20 seconds once the selected cleaning program has finished.

**0:00**

Your unit is ready for cooking again.



**Warning:**

- After the end of CleanJet® cleaning check the cooking cabinet for cleaner and rinse aid residues. Remove any cleaner and rinse aid tablet residues and rinse thoroughly with hand shower - Risk of corrosive burns.
- Do not store cleaner and rinse aid tablets in the unit.

**Note:**

- Leave the unit door slightly open if it is going to be idle for a prolonged period (e.g. overnight).
- Cleaning the cooking cabinet seal will extend the service life. Use a soft cloth and cleaning agent to clean the cooking cabinet seal. Do not use scouring products.
- Clean the glass windows on the inside and out and the outer panels of the unit, ideally using a soft, damp cloth. Do not use a scouring product.

**Examples of cleaning step selections:**

<b>Cleaning step</b>	<b>Description/application</b>	<b>Cleaner/Rinse Aid</b>
Rinse without tablets	Rinse cabinet with warm water.	No
Rinse	For non-greasy limescale deposits e.g. after baking, working in Moist Heat.	Rinse Aid
Interim cleaning	For all deposits – without drying and rinsing. Short cleaning time with increased user of Cleaner.	Cleaner
Light	For light soiling, e.g. after mixed loads, applications to 200 °C.	Cleaner/Rinse Aid
Medium	For roasting and grilling deposits, e.g. after cooking chicken, steaks, grilled fish.	Cleaner/Rinse Aid
Strong	For heavy roasting and grilling deposits, e.g. multiple loads of chicken, steaks, etc.	Cleaner/Rinse Aid



# CleanJet®/Interrupt CleanJet®

## Interrupting the CleanJet®-Program:

If there is a power cut of more than 10 minutes or after the unit is switched off the display shows.

### Interrupt CleanJet

If Interrupt CleanJet® is not confirmed within 20 seconds by pressing the display or the central dial, the program continues uninterrupted to the end.

If Interrupt CleanJet® is selected:



**Interrupt CleanJet**



**remove**



The display asks you to remove the Cleaner and Rinse Aid tablets (if still there).



**Warning!**

- Always wear gloves when handling Cleaner and Rinse Aid tablets – danger of corrosive burns!



Close the cooking cabinet door.

Unit being rinsed, the display shows:

### Interrupt CleanJet

Once rinsing has finished the display shows

### cleaning incomplete

Your unit is ready for cooking again.

## Note:

If the unit is again switched off and on during the Abort Program the following appears:

### manual rinse

1 The cooking cabinet should then be thoroughly rinsed with the hand shower.



End the process by pressing the arrow key.



**Warning!**

**Thoroughly flush away Cleaner and Rinse Aid residues with hand shower.**

Your unit is ready for cooking again.














# CleanJet® – Request

## CleanJet® Request

This function allows a fixed operating hours time to be set for CleanJet® cleaning.

-  
-  **settings**
-  
-   **8:00**
-  

You can set the desired operating hours for the cleaning using the central dial.

### Note:



„red” CleanJet® request active.



„blue” CleanJet® request inactive.

## CleanJet request

The display shows this message when the set operating time is reached, the activated cooking process is complete or after the unit is switched on.



**CleanJet**

CleanJet® is activated (see CleanJet®).

or



**Later**

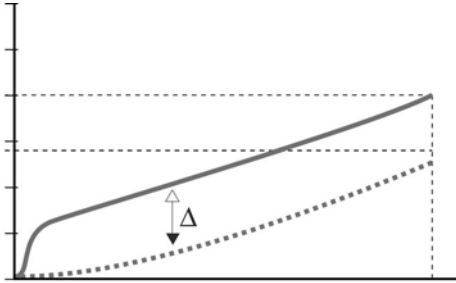
CleanJet® Request is suppressed and appears on completion of the next cooking process, or when the unit is switched on. This procedure can be repeated any number of times.



## Delta T cooking, 1/2 power, power optimisation connection

By gradually raising the temperature in the cabinet until the cooking process ends and maintaining a constant differential to the current core temperature, the meat is cooked more slowly.

Delta = difference between core temperature and cooking cabinet temperature.



The difference between the core temperature and the cooking cabinet temperature gives the Delta temperature.



or



### 1/2 Power

(Cannot be selected in SelfCooking Control® mode!)

The power consumption of the heating elements in electric appliances is cut by 50% (e.g. Model 10 x 1/1 GN from 18 kW to 9 kW).

Can be selected for any cooking medium.



Function E1/2 active, E/2 red light comes on

### Note:

Cooking times are longer when cooking with half power. Food quality may be reduced.

### Connection of Energy Optimisation System

(electric appliances only!)

If the power supply is interrupted by an energy optimisation system this will be indicated on the display (Combi-Steamer mode only).





# Automatic start time

If your kitchen setup so requires, you can set your unit to start automatically.

## Enter automatic start time:



Most recently set start time is automatically displayed.



Set the desired start time using the central dial and press the central dial to confirm.



Set the desired date using the central dial and press the central dial to confirm.



or



or



Select cooking mode in SelfCooking Control® mode, manual mode or program and make the desired set-tings (time, cabinet temperature, core temperature etc.).

The start time is activated.

Real time and start time are displayed alternately. The cabinet lighting is switched off.



## Deactivating start time



Caution!

- We would remind you that it is very bad food hygiene to keep food in an uncooled or unheated cooking cabinet for a pro-longed period!



# ChefLine®, CalcDiagnosis system® (CDS)

## ChefLine®

You are given the opportunity of having the ChefLine® telephone number displayed.



The display shows:

**Tel:**

## CalcDiagnosis system® (CDS)

The CalcDiagnosis System® rinses and drains the steam generator as required by the amount of use. The CalcDiagnosis System® also monitors the limescale level in the steam generator. The display shows the limescale level in the steam generator as a red bar.



Limescale level displayed:

### Note:

Indication 8 red bars – display shows:

**CalcCheck**

The message goes out when the display is pressed.

**Please descale the steam generator within the next 3-4 weeks.**

Indication 9 red bars – display shows:

**CalcCheck**

Message goes out automatically after 30 seconds.

**The steam generator must be descaled within the next 2 weeks at the latest!**

If you have any questions on descaling please ask an authorised service partner.



# Steam generator descaling

## Descaling



**Warning!**

- The process described involves working with an aggressive chemical fluid – danger of corrosive burns!
- To prevent damage to materials and health it is vital that you use:  
protective clothing  
safety goggles  
protective gloves  
face mask  
the manufacturer's descaler hand pump
- Thoroughly rinse descaling fluid spills with water immediately.
- After descaling rinse descaler pump and hoses thoroughly with water.
- Use only the descaler made by the appliance manufacturer.
- Follow descaler pump instructions and safety instructions.

You will need:

Electric descaler pump – Article no.: 60.70.409

Descaler, 10 litre canister – Article no.: 6006. 0110

**1** Deselect operating mode



**4**

Follow user prompt

**Note:**

If the cabinet temperature exceeds 40 °C, the display will show the message

**unit to hot**

**open door**



Please cool the cabinet with „Cool Down“.

Once your unit has cooled down you can continue descaling

**descale**

**close door**

**wait cool  
steam generator**

Wait until the steam generator has cooled down.



Remove left grid shelf and air baffle.



## Steam generator descaling



6 Guide the hose into the steam inlet up to the mark shown on the hose. Fasten the hose to the left grid shelf with the wire hook.

### Note:

The allocation of marking to unit size is described in the descaler pump instructions.



7 Replace left grid shelf to secure the descaler hose.



Place the canister in the cabinet.

10 **fill 5 liter descaler**

Use the appliance manufacturer's hand pump to very slowly fill with the amount of descaling fluid shown on the display.



### Caution!

- Descaling fluid reacts with lime and can foam over.

11 **stop filling?**

As soon as the indicated amount of descaler has been filled, please confirm input.

12 Remove the descaling accessories (hand pump and canister) from the cabinet.



### Caution!

- Residual quantities of descaling fluid may be present in the hoses.

13 Rinse cabinet and descaling accessories thoroughly with hand shower.

14 Insert air baffle and left grid shelf correctly into the cabinet and lock properly.

**close door**

15 Close the cooking cabinet door – Descaling process starts automatically.



## Steam generator descaling

cooking cabinet  
being rinsed

X 1:30

Descaling processes and descaling time are shown on the display.



When the descaling process has finished the descaling status of the steam generator is indicated. If more than 3 bars are displayed after the descaling process, the descaling process can be repeated.



repeat descale?

### Aborting the descaling process

If necessary you can discontinue the descaling process.

Not yet filled with descaling fluid:



or

Already filled with descaling fluid:

- 1 Switch unit off and on.
- 2 Remove descaling accessories from cooking cabinet.
- 3 Fit air baffle and grid shelf and lock properly.
- 4 Immediately rinse cabinet and descaling accessories thoroughly with water.
- 5 Abort program

1:06

**Note:**

**The minimum running time of the Abort Program is 1 hour 6 minutes.**

steam generator  
descaling complete

- 6 The steam generator is automatically drained and thoroughly rinsed.

Your unit can be used for cooking again.



## Humidifying nozzle descaling

### Descaling the humidifying nozzle

Please check the humidifying nozzle for limescale deposits once a month.



#### Warning!

- The process described involves working with an aggressive chemical fluid – danger of corrosive burns!
- To prevent damage to health it is vital that you use:  
protective clothing  
safety goggles  
protective gloves  
face mask



1 Switch unit off.



2 To descale the humidifying nozzle please remove the left grid shelf.



3 Open the air baffle.



4 Release the union nut of the humidifying nozzle (turn anticlockwise – spanner size 18).



5 Place the humidifying nozzle in the descaling fluid overnight. Before assembling make sure that the hole in the humidifying nozzle is free of limescale..



6 Assemble in reverse order. Take care to fit the humidifying nozzle in the correct position.

#### Note:

Make sure that the air baffle and the grid shelf are properly fitted and locked.

You will need the appliance manufacturer's descaler:  
10 litre canister – Article no.: 6006. 0110.



# Draining the steam generator, unit and software identification, Service-Info



## Draining the steam generator

You can drain the steam generator before moving it or to stop it freezing.

1 Deselect cooking process.

2 Open cabinet door.



The steam generator is drained automatically.

## Unit and software identification

The unit and software identification can be read out using the „Model“ Function.



**SW:**

**Model:**

**ENGLISH**



## Service-Info

The following service notices can be displayed in the Service-Info area.



The display shows:

e.g.

**Service 26**

**call Customer Serv.**

**Tel.:**

### Note:

If there is no service notice, the relevant Customer Service telephone number is shown under Service-Info.

Service notices are displayed automatically at 10 second intervals.

See also Fault Indications chapter.



## USB data memory (USB stick)

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### USB data storage (USB stick)

You can read out cooking programs and HACCP data from the unit with the USB stick.

You will need the appliance manufacturer's USB memory stick: Article No.: 42.00.042

The status of the USB data memory is shown on the display:

Insert USB memory stick into the USB interface below the control panel.

### USB data storage (USB stick) display readout



USB stick connected, no data present.



USB stick connected, no data present, stick is write-protected.



USB stick connected. HACCP data present.



USB stick connected, HACCP data present, stick is write-protected.



USB stick connected, HACCP data successfully written



USB stick connected, program file present.



USB stick connected, program file present, stick is write-protected.



USB stick connected, program file successfully written.



USB stick connected, writing error.



USB stick connected, writing in progress, do not remove!

# HACCP logging, software update



There is a continuous output of HACCP process data via the unit interface. HACCP process data is also stored for a period of 10 days and can be outputted via the unit interface as required.

You will need a PC/Laptop and CombiLink® software. You will find more detailed explanations in the CombiLink® Manual.

## Output of stored process data:



Continuous process data output is interrupted.



Start time (date/time of day)



Finish time (date/time of day)



## The following data is logged:

Data output every 60 sec (in ASCII format)

- Batch no.
- Time of day
- Cooking program name
- Cooking cabinet temperature
- Core temperature
- Door open /door closed
- Change of cooking mode
- CleanJet®, cleaning
- 1/2 power
- Connection of energy optimisation system.

## Software update

You can update the unit software using the USB stick.



Insert the USB memory stick with the new software into the USB port under the control panel.



## Notes:

“Software update” is only displayed if the USB stick with the new software is inserted.



## Importing and exporting programs

### Importing and exporting programs

You can copy your cooking programs to an original USB memory stick made by the appliance manufacturer. The cooking programs can subsequently be copied to a computer or another unit.

#### Program export:



Plug USB memory stick into USB interface below control panel.



Cooking programs are stored on the USB memory stick (storage process is complete as soon as the colour of the USB stick symbol changes from red to blue and a tick is displayed).

#### Program import:

1 Plug USB memory stick into USB interface below control panel



Cooking programs are downloaded to the unit's program memory (storage process is complete as soon as the colour of the USB stick symbol changes from red to blue and a tick is displayed).

5 Unit is restarted automatically.

#### Note:










Existing programs are kept if the program names are different. If the program name is the same, the program is replaced.

# Real-time, time format, time format for cooking sequences







Basic appliance settings can be displayed and changed.

## Real-time

- 1  
- 2  **settings**
- 3  **10:50**
- 4  
- 5  **10:50**
- 6  

## Time format

- 1  
- 2  **settings**
- 3  **am/pm  
24h**

Press the display to change between the 24 hour and 12 hour indication.

**Set time format glows red**  
**(date format changes automatically).**

## Time format for cooking sequences

- 1  
- 2  
- 3  **h:m  
m:s**

Press the display to change between h:m and m:s settings.

**Set time format glows red.**

Possible time settings:

**h:m** setting: **hours : minutes**

**m:s** setting: **minutes : seconds**

### Note:

m:s setting only possible up to 99 minutes and 59 seconds.

The time format for each individual program step can be changed during programming

### Example:

Program step 1 (h:m),

Program step 2 (m:s),

Program step 3 (h:m)



# Temperature unit, enter IP address for Ethernet, language

## Modifying the basic settings



### Temperature unit setting

Your appliance gives you the choice of two temperature units.



Press the display to change between the temperature units °C and °F.

The set temperature unit glows red.

### Date setting



Date format is linked to time format.

Selection:

**24h** appears as **17.02.05** (day/month/year)

**am/pm** appears as **02/17/05** (month/day/year)

### Enter IP address for Ethernet



127.0.0.1



Delete the set IP address.



Enter new IP address. Select a number with the central dial and press central dial to confirm.



### Language setting



Use the central dial to select the language you want.

# Factory default, buzzer sound and time, display contrast, CleanJet® prompt



## Modifying the basic settings



### Factory Defaults



Briefly press key 1x, a red frame flashes.

Hold key down until the background changes from red to blue.

Press the button to reset the basic settings (language, temperature unit, buzzer tone, time unit, display settings, forced clean) to their factory defaults.

### Display Contrast setting



Rotate the central dial to change the contrast on the display. The factory default is reset automatically to ensure maximum indicator life.

### Buzzer – Tone setting



Rotate the central dial to select the desired signal tone.

### CleanJet® Request time setting

The operating hours time for the automatic cleaning request is set using the CleanJet® Request function.



For description see CleanJet® chapter.

### Buzzer – Time setting



Turn the central dial to set the duration of the signal tone from 30 seconds to 240 seconds or to continuous tone..



## Manual cleaning

Or, instead of cleaning with CleanJet®, you can clean your unit manually.

**For hygiene reasons and to prevent malfunctions it is essential to clean the unit every day.**



### Warning!

- The process described involves working with an aggressive chemical fluid – danger of corrosive burns!
- It is vital to wear the correct protective clothing, gloves, face mask and safety goggles.
- Follow the safety instructions on the spray bottle and cleaner canister.
- Use only the appliance manufacturer's Original Cleaner and Original Hand Spray Pistol.
- Never leave the hand spray pistol unused under pressure.
- Do not spray persons, animals or other objects.
- If the unit is not cleaned or is not cleaned well enough, deposits of grease or food residues in the cooking cabinet may catch fire.
- Please make sure that the air baffle and grid shelf are properly inserted and locked before starting to clean.

### Note:

Ensure the cabinet temperature is under 60 °C before you start manual cleaning.



Switch unit on.



Clean

If the temperature in the cooking cabinet exceeds 60 °C the display shows:

**cooking cabinet  
too hot**



Cool cabinet to below 60 °C.



- 6** Spray the cabinet, the inside of the door, the door gasket, the area behind the swivel air-baffle and both sides of the air baffle with the appliance manufacturer's cleaner.



- 7** Insert air baffle and grid shelf and lock properly. Insert cable for the core temperature probe into the holding tabs on the air baffle.





## Manual cleaning

- 8** Close unit door, cleaning starts automatically.

Follow the appliance menu prompt.

 0:50

The cleaning time is shown on the display.

**rinse**

- 9** When „rinse“ request appears, please thoroughly rinse grid rack, mobile oven rack, cooking cabinet and the area behind the air baffle with the hand shower.
- 10** Insert air baffle and grid shelf and lock properly. Insert cable for the core temperature probe into the holding tabs on the air baffle.
- 11** Wipe down cooking cabinet door and door seal with a damp cloth.
- 12** Close cooking cabinet door.

**0:10**

To dry the cooking cabinet „Hot air“ operating mode is automatically switched on for 10 minutes after the cabinet door is closed.

**End**

- 13** By selecting an operating mode you leave the cleaning program.



### Attention:

- **To stop the high-quality nickel-chromium steel corroding, your unit must be cleaned regularly, even if it is only operated in „Moist Heat“ mode.**
- Leave the appliance door slightly open if it is going to be idle for a prolonged period (e.g. overnight).
- Cleaning the cooking cabinet seal will extend the service life. Use a soft cloth and cleaning agent to clean the cooking cabinet seal. Do not use scouring products.
- Clean the glass windows on the inside and out and the outer panels of the unit, ideally using a soft, damp cloth. Do not use a scouring product.
- **To stop the high-quality chrome nickel steel corroding, your appliance must be cleaned regularly, even if it is only operated at „Moist Heat“.**
- If there is heavy soiling let the residues soften for 10 minutes in „Moist Heat“ mode before cleaning.
- Do not treat unit with acids or expose to acid fumes – this will damage the protective layer of stainless steel and may cause the finish to discolour.
- Do not use high pressure cleaners.
- Rinse the spray pistol nozzle and nozzle extension with clear water after every use.
- Rinse the cleaning bottle with warm water after use.
- A couple of drops of salad oil will clear any stiffness in the pump plunger.

### You need:

Spray pistol – Article no.: 6004.0100



## Maintenance

**Inspections which should only be carried out by experienced staff technicians.**



**Danger!**

- **High Voltage!**
- **Switch off the unit at the mains before opening the service doors and working on live components.**
- **Use only genuine spare parts made by the appliance manufacturer.**

### **Cleaning the air filter below the installation area**



- Push the lever to the right in order to release the lug. Then push the filter to the right and pull down to remove.
- Clean the air filter in the dishwasher at least once a month and replace after drying.
- Air filters should be replaced at least twice a year.

### **Changing the interior lighting**

Replace the halogen bulb when the interior lighting fails.

First switch off the unit at the mains!

Cover the outlet inside the cabinet with a cloth and remove the 4 screws holding the glass retaining frame.

Remove the frame together with glass and gaskets.

Replace the halogen bulb with a genuine spare part (Article no.: 3024.0201).



Also replace both gaskets.

External gasket frame: Article no.: 40.00.093

Internal gasket frame: Article no.: 40.00.094.

**Please be careful not to touch the bulb with your fingers.**

Screw down the retaining frame with glass and gaskets and switch the unit on.



## Replacing the door gasket

The door gasket comprises a vulcanised frame which slots into a guide on the cooking cabinet. If a gasket needs changing, pull the old gasket out of the guide.

Clean any dirt from the guide rails.

When fitting the gasket make sure the rectangular part of the gasket is inserted properly into the frame.

When assembling it is advisable to first dampen the retaining lips with soapy water.



## Cooking cabinet gaskets

Model 6 x 1/1 GN Article no.: 20.00.394

Model 6 x 2/1 GN Article no.: 20.00.395

Model 10 x 1/1 GN Article no.: 20.00.396

Model 10 x 2/1 GN Article no.: 20.00.397

Model 20 x 1/1 GN Article no.: 20.00.398

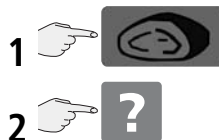
Model 20 x 2/1 GN Article no.: 20.00.399

### Note:

The control PC board battery must be disposed of separately when disposing of the electronic PC board or the appliance.

## Help Function

Help texts are filed in your appliance so that you can use its extensive potential as fully and as simply as possible. The Help Function is available if the display shows „?“.



To leaf through the Help Function:

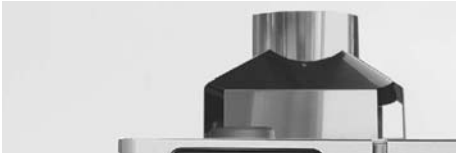


### Note:

The desired cooking process can be selected directly from the Help Function.

## Appliance options

### Draft diverter (gas appliances only)



Exhaust gas pipe diameter: 180 mm

### UltraVent® condensation hood



The patented condensation technology used in the UltraVent® condensation hood totally absorbs steam in enclosed areas and discharges it through the integral exhaust system. Vapour is automatically fan-extracted, even when the cabinet door is open. Significantly reduces unpleasant cooking smells. No ventilation system needed. Easy to install and retrofit.

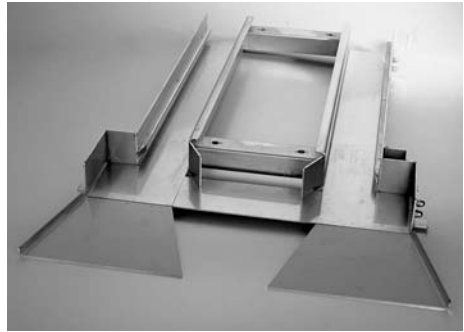
Only for units with right hand hinging.

### Condensation extractor hood for table-top units

Vapour is automatically fan-extracted when the cabinet door is opened (no condensation engineering). Easy to install and retrofit.

Only for units with right hand hinging.

### Access ramp for 20 x 1/1 and 20 x 2/1 GN



Levels out unevenness in the kitchen floor to a maximum of 20 mm in the direction of insertion. Levels out unevenness in the kitchen floor (crosswise) to a maximum of 12 mm in the direction of insertion.

### Heat shield for left side panel



If the required minimum distance (350 mm) from heat sources (e.g. grill plate) cannot be observed for installation reasons, the distance may be reduced to 50 mm by using a heat shield.

## Appliance options

### Combi Duo



- Model 6 x 1/1 on 6x1/1  
or 10 x 1/1 GN (electric)**
- Model 6 x 2/1 on 6 x 2/1  
or 10 x 2/1 GN (electric)**
- Model 6 x 1/1 on 6x1/1 GN (gas)**
- Model 6 x 2/1 on 6x2/1 GN (gas)**

#### **Standard**

Top rack 1.60 m

#### **Mobile**

Top rack 1.72 m

#### **With 150 mm height-adjustable feet**

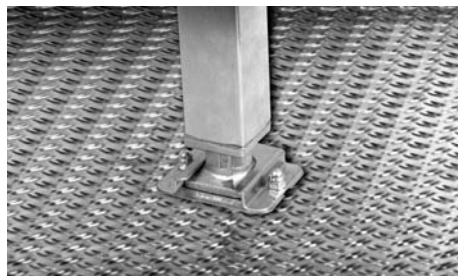
Top rack 1.68 m

Article numbers on request.

### Pedestal fastenings table-top units



### Floor fastening for floor units and base cabinets.





## Fault indications

Any faults developed by your unit will be shown on the display:

### Service 26

Faults on your unit which allow you to continue using the unit can be suppressed by pressing the arrow button.



Tel.:

Fault indication	When and how	What to do
Service 10	For 30 seconds after switching on	Can be suppressed with „arrow button“. Unit can be used for cooking. Please notify Customer Service!
Service 11	For 30 seconds after switching on	Can be suppressed with „arrow button“. Unit can be used for cooking. Please notify Customer Service!
Service 12	For 30 seconds after switching on	Can be suppressed with „arrow button“. Unit can be used for cooking. Please notify Customer Service!
Service 14	For 30 seconds when switching on	Can be suppressed with „arrow button“. Unit can only be used in Dry Heat mode. Please notify Customer Service!
Service 20	Displayed for 30 seconds when the cooking mode is changed, on switching on and when the SelfCooking Control® modes are selected.	Working with SelfCooking Control® cooking modes and programmes not possible. Working in Combi-Steamer mode is possible to a limited extent. Please notify Customer Service!
Service 21	For 30 seconds when switching on	Working with SelfCooking Control® cooking modes and programmes not possible. Working in Combi-Steamer mode is possible to a limited extent. Please notify Customer Service!
Service 23	Displayed continuously.	Switch the unit off and notify Customer Service.
Service 24	Displayed continuously.	Switch the unit off and notify Customer Service.



## Fault indications

Service 25	Indicated for 30 seconds during CleanJet® cleaning	CleanJet® not functioning! <ul style="list-style-type: none"><li>• Turn water tap on full</li><li>• Check supply filter</li><li>• Remove containers from cooking cabinet</li><li>• If you cannot identify the fault please notify Customer Service.</li><li>• If Service 25 appears when CleanJet® cleaning is running, please remove tablets from cooking cabinet and rinse cabinet thoroughly with hand shower (including behind the air baffle).</li><li>• Unit can be used to cook for short periods. Please notify Customer Service!</li></ul>
Service 26	Continuous indication	If fault indication appears when CleanJet® cleaning is running, please initiate „CleanJet® Abort“. If the fault indication still shows after „CleanJet® Abort“, please remove tablets from the cooking cabinet and rinse cabinet thoroughly with hand shower (including behind the air baffle). Please notify Customer Service!
Service 27	For 30 seconds after switching on	CleanJet® system fault! Isolate unit from power supply for 5 seconds at point of power connection.
Service 28	For 30 seconds after switching on	Please notify Customer Service!
Service 29	Continuous indication	Please check air filter under the control panel and clean or replace if necessary. Check whether an external heat source is affecting the unit. Please notify Customer Service if the service notice persists!
Service 30	For 30 seconds when switching on	Moisture regulation not functioning! Unit can be used for cooking to a limited extent. Please notify Customer Service!
Service 31	For 30 seconds after switching on	Core temperature probe defective! Unit can be used for cooking without core temperature probe. Please notify Customer Service!
Service 32 Gas units only	Continuous indication.	Shut off gas gap! Please notify Customer Service!
Service 33 Gas units only	Continuous indication after 4 Resets	Shut gas tap! Please notify Customer Service!
Service 34	Displayed continuously.	Please notify Customer Service!



## Before you call customer service

Error	Possible cause	To eliminate
Water dripping out of the unit's door	Door is not closed correctly.  Door seal is worn or damaged.	If the door is closed correctly, the door handle will point down on floor units.  Replace the door seal (see the „Maintenance“ section of the manual). Care instructions for a maximum service life: - At the end of production, clean the door seal thoroughly with a damp cloth. - If lots of grilled products are cooked (considerable build-up of grease), then the door seal must also be cleaned with a damp cloth between cycles. - If the unit is to be operated for a long time without products, we recommend that the cooking cabinet temperature should not exceed 180 °C.
Noise is heard in the cooking cabinet while the unit is in use.	Air baffles, grid shelves, etc, are not fixed correctly.	Fix the air baffles and grid shelves correctly in the cooking cabinet.
Cooking cabinet light not working.	Halogen lamp is defective.	Replace the lamp (see the „Maintenance“ section of the manual).
Low water level: “Flashing water valve symbol”.	Water valve closed.  Water intake filter on the unit is clogged.	Open the water valve.  Check and clean the filter. To do this: Close the water valve, unscrew the water intake on the unit, then remove and clean the filter in the water intake. Insert the filter, connect the water intake and check for leaks.
Water running out of the bottom of the unit.	The unit is not level.  Drain is blocked.	Level the unit using a spirit level (see Installation Manual).  Remove and clean the outlet (HT pipe) on the back of the unit. Blockages can occur if products with a high proportion of fat are cooked frequently or if the drop on the outlet pipe is too shallow. To remedy: Run the outlet pipe as described in the installation instructions. Clean the unit regularly with CleanJet®





## Before you call customer service

Error	Possible cause	To eliminate
The unit does not indicate a function after it is switched on.	External main switch is switched off. Fuse on the premises' distribution board has tripped. The ambient temperature after switching the unit off remained below 5 °C (41 °F) for a long time.	Switch on at the main switch.  Check the fuses on the premises' distribution board.  Heat the cooking cabinet to above 20 °C (68 °F). The appliance must only be used in frost-free conditions (see installation instructions).
Foam forms on the unit at the top of the outlet pipe during CleanJet® cleaning.	The amount of cleaner and rinse aid tablets was set too high.  The outlet is not installed correctly.	Select the number of tablets as specified for the CleanJet® process. Reduce the number of tablets if a water softener is connected or if the water is naturally soft (see the „CleanJet®“ section of the manual).  Install the outlet as described in the installation manual.
The run time is suddenly incremented during a CleanJet® process.	The CleanJet® process is interrupted.	Make sure that the air baffle and the grid shelves are fixed correctly in the cooking cabinet. There must be no containers or sheets in the cooking cabinet during the CleanJet® process.
The gas unit indicates „Change polarity“.	The power supply is not connected with the correct polarity.	If the gas unit is connected to a socket, remove the connector and turn through 180°. An electrician can permanently connect the unit (without a connector) with the correct polarity.
Gas unit constantly displays Reset.	The gas supply to the unit is interrupted. The gas pressure is too low.	Open the gas valve. Switch on the ventilation cover. Have the gas supply to the unit checked.
Cooking mode button flashing	The cooking cabinet is too hot	Use Cool Down to cool the cooking cabinet (see the “Cool Down” section of the “General User Instructions” manual).

# Notes

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